

Thornbirds Buffet Wedding & Function Menu Options 2018



Experience the culinary delights laid on by our talented & inventive chefs.
We only make use of the freshest ingredients & our food is prepared freshly on a daily basis.
To assist you in your selection, we have enclosed various options. Please select an option that best suits your requirements.
Breakfast, brunch & braai menu options are available upon request.

Menu Option	Price	Fresh Roll	Starters	Main Course	Starch	Vegetables	Dessert
Budget Menu	R275	Included	2 Please enquire	2 Please enquire	2 Please enquire	2 Please enquire	2 Please enquire
Loerie Menu	R353	Included	2 Please enquire	3 Please enquire	2 Please enquire	2 Please enquire	2 Please enquire
Buffet 1	R382	Included	2	2	2	2	2
Buffet 2	R395	Included	2	3	2	2	2
Buffet 3	R405	Included	3	3	2	2	2
Buffet 4	R410	Included	3	3	2	3	2
Buffet 5	R426	Included	3	3	2	3	3

STARTERS

SELECTION 1 - SELECT 1

The classic - Greek salad
Green salad of mixed greens with a blue cheese dressing
Moroccan cous cous salad tossed with seasonal fresh vegetables & fragrant herbs & spices
Old-fashioned tangy four bean chilli salad
PPOTC Salad (pasta, peppers, onion, corn, tomato & chutney)
Cooked beetroot salad with pickled onion & a tangy vinaigrette
Creamy potato salad with homemade aioli
Crabstick, tomato, mozzarella & olive salad in balsamic & olive oil vinaigrette
Quinoa salad with roasted beets, red onions, feta & broccoli
Old-fashioned chicken liver pate' with sweet onion marmalade
Homemade Cape snoek pate' with a hint of dill
Roasted tomato & parmesan soup with a dollop of Crème Fraiche
Classic potato & leek soup fragranced with fresh thyme
&

SELECTION 2 - SELECT 1

Baby spinach salad with watermelon, bacon & red onion (seasonal)
Roasted butternut & biltong salad with a homemade chilli dressing
Caesar salad with lettuce, crunchy croutons, crispy bacon & eggs drizzled in a tangy homemade anchovy dressing
Portuguese-style peri peri chicken livers with onion & fresh green peppers
Local ½ shell garlic & herb mussels with a hint of cream* - (add R10 pp)
Smoky BBQ chicken wings
Sticky BBQ pork ribs* - (add R5 pp)
Mediterranean dip platter of hummus, tzatziki, olive tapenade, feta & olives with mini pitas & sesame grissini* - (add R10 pp)
Traditional homemade Malay pickled fish
Caldo Verde – A traditional Portuguese soup with chorizo & potato* - (add R5 pp)
Minestrone soup with a variety of fresh garden veggies & meat
Traditional homemade Malay pickled fish
Thornbirds' signature soup - Roasted butternut soup infused with fresh chilli & Crème Fraiche
Hearty green pea & gammon soup

For Buffet Option 3 you may select 2 options from Selection 1 & 1 option from Selection 2 / you may select 1 option from Selection 1 & 2 options from Selection 2

MAIN COURSE

BEEF

Traditional roast beef served with a rich gravy & homemade horseradish cream
Oxtail slowly cooked in a rich red wine sauce with whole mushrooms & baby shallots

Asian-style sticky sesame beef short rib
Slow cooked beef in a hearty tomato & onion gravy
Hearty boerewors stew with wholesome chunky vegetables
Beef braised in red wine with tomato & onions
Christmas style corned beef served with homemade sweet mustard
Greek moussaka

L A M B

Roast fall-off-the-bone lamb with rosemary & garlic, accompanied by a mint jelly
Cape lamb & green bean casserole
Spiced Moroccan lamb casserole

C H I C K E N

Plain roast chicken
Peri peri roast chicken
Honey & mustard roast chicken
Chicken casserole with fresh seasonal vegetables (Old-fashioned chicken “bredie”)

P O R K

Spanish pork braised in a rich tomato gravy with olives & sweet peppers
Roast pork neck with apple sauce
Pork cassler braised in cabbage, onions & potatoes with white pepper & Worchester sauce

F I S H

Grilled line fish cooked in lemon & herbed garlic butter
Grilled line fish in a tomato Beurre Blanc – butter, white wine, cream & tomato
Deep fried beer-batter hake accompanied by a homemade tartar sauce

C U R R Y

(All curries are accompanied by sambals which include; chilli coriander salad, sliced banana, coconut & chutney)
Fragrant Thai chicken curry with coconut milk & lemon grass
South African beef curry
Miss Grace’s creamy chicken curry
Malay fish curry

V E G E T A R I A N M E A L S

Italian Mellanzane
Butternut & shaved almond bobotie
Spicy vegetable curry

P A S T A

Traditional beef lasagne
Traditional chicken lasagne
Traditional vegetable lasagne
Summer pasta – penne, roasted cherry tomatoes, garlic, fresh basil & parmesan

S T A R C H

Steamed white rice
Wild brown rice
Indian Basmati rice
Spicy pepper infused rice
Golden crisp roast potatoes
Roast caramelised sweet potato
Rosemary seared baby potatoes
Garlic & herb potatoes
Herb & butter infused mashed potatoes
Traditional “pap”
Traditional “samp”

V E G E T A B L E S

Creamed spinach
Glazed baby carrots
Glazed baby carrots tossed with shaved almonds
Roasted sweet butternut
Cauliflower Au-Gratin
Pumpkin fritters drizzled in a caramel glaze with a sprinkle of cinnamon
Maple-glazed hubbard squash
Sautéed green beans with garlic & olive oil
Oven roasted seasonal vegetables
Roasted butter beets with salt & pepper
Curried aubergines
Curried vegetables
Stir-fried seasonal vegetables

DESSERT

You may select 2 dessert options from Selection 1 or 1 option from Selection 1 & 1 option from Selection 2

SELECTION 1

- Deliciously moist malva pudding served with ice cream or vanilla custard
- Platters of fresh fruit skewers accompanied by Chantilly yoghurt & Fynbos honey
- Baked brandy & brown sugar apples served with custard
- Crème caramel
- Chocolate mousse
- Ice cream & chocolate sauce
- Homemade pineapple or guava cream

SELECTION 2

- Sago pudding topped with a tart black & red berry reduction
- Homemade pavlova topped with seasonal fruits, cream & a decadent chocolate dressing
- Homemade bread & butter pudding served with vanilla custard
- Traditional Portuguese baked custard tartlets
- Extra crunchy cinnamon infused apple crumble with vanilla ice cream
- Classic boozy tiramisu (non-alcoholic option available)
- Summer berry trifle
- Fridge cheesecake topped with a fruit coulis
- Peppermint crisp tart

For Buffet Option 5 you may select a maximum of 2 desserts from Selection 2

CHILDREN

Kiddies 10 years & younger will be charged 50% of the buffet menu price – any person older than 10 years will be charged the full price
Children under the age of 3 years are complimentary

IMPORTANT

- *Menus do not include tea or coffee*
- *An additional surcharge of R33 pp is applicable for budget menus on Saturdays or public holidays*
- *Our kitchen & most food items contain traces of nuts*
- *Thornbirds takes no responsibility for food allergies*
- *An additional surcharge per person is applicable for special / strict dietary requirements*
- *Should your event run more than 2 hours late, an additional fee per chafing fuel canister will be charged at R15 each*
- *For health reasons, food will not be brought out again after it has been served & removed or kept out for long periods of time*
- *Under no circumstances will "doggie bags" will not be permitted at Thornbirds*
- *All items are subject to availability*
- *Prices & menu items are subject to change without prior notice*
- *Commissionable rates available upon request*

Client Name: Event Date: Event Type:

Contact number/s: Email Address:

Number of Adults (incl. service providers): Number of kids 10 & younger: Number of kids 3 & younger:

Please fill in your selection below;

Buffet Menu Option	Starters	Main Course	Starches	Vegetables	Dessert
	Bread roll (included)				

Signature:

Date:

Coordinator name & signature:

Date:

